

Bar Marcel

STUZZICHINI

RESTAURANT WEEK | A LA CARTE

CHARCUTERIE BOARD

cheeses and house-made meats, accoutrements 20

HEIRLOOM TOMATO FLATBREAD

braised cherry tomatoes, roasted sweet peppers, burrata, arugula pesto, pine nuts 15

BRAISED OCTOPUS

fingerling potatoes, goat cheese & artichoke crema, cape gooseberry salsa, frisée 17

PAN-SEARED BRUSSELS SPROUTS

house-made chorizo, whipped goat cheese, cilantro, lime dressing 12

ROASTED BEET SALAD

yellow & red beets, burrata, mizuna, basil & mint vinaigrette 13

TRUFFLE & HERB FRITES

russian aioli 8

COPAIN'S BREAD SERVICE

whipped butter, house preserves 5

CHILLED CARROT SOUP

purple carrot chips, crème fraiche, tomato remoulade 10

PASTAS

BRAISED VEAL TRIANGOLI stuffed with pureed artichoke & fava beans, swiss chard, spinach sauce, marcona almonds 25

GNOCCHI BOLOGNESE basil pesto, parmesan 16

ZUCCHINI VERMICELLI cherry tomatoes, spinach, basil, marinated portobello mushrooms, house red sauce, toasted pine nuts, parmesan 16

SHRIMP SCAMPI house-made linguine, house-made chorizo, tomatoes, roasted garlic, chive 20

BRAISED RABBIT TAGLIATELLE pancetta, red peppers, crispy arugula 27

LARGE PLATES

HALF ROASTED CHICKEN potato confit, heirloom tomatoes, chorizo, tomatillo chipotle sauce 26

PAELLA VALENCIANA shrimp, chorizo, mussels, fish of the day, roasted peppers, peas, micro cilantro 25

ANGUS BEEF BURGER brioche, frisée, tomato, brie cheese, poblano bacon jam, smoked paprika aioli 15

GRILLED SALMON* apricot & guajillo bbq sauce, fingerling potatoes, artichokes, bacon jam 27

GRILLED NY STRIP* 12 oz., ancho chili coffee rub, carrot cake, bone marrow crust, red wine demi 46

BRAISED LAMB pickled tomato conserva, pea risotto, pickled crispy shallot 34

executive chef

Joshua Oakley

chef de cuisine

Eduardo Rosales

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Please inform our staff of any/all food allergies & intolerances, as not all ingredients are listed in menu descriptions.

*Denotes items that may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 01/01/2023